

Annexure 11

FISHMONGER SMELL CONTROL REQUIREMENTS

Fishmonger **Smell Control Requirements**



- Guidance for fishmonger
 - Dedicated enclosed room to be provided where fish cleaning and preparation is carried out. No preparation and fish cleaning shall be made within the selling area.
 - Dedicated tenant supplementary exhaust and make-up air to be provided in the abovementioned room to mitigate smells from the tenancy to the shopping centre. The room is to be negatively pressured. (Note, the door to the enclosed room is to be installed with a self closing mechanisms to ensure this zones remains shut on a consistent basis and odours are contained within the space).
 - Design Criteria for supplementary exhaust
 - **EXHAUST CRITERION – 10 Air Changes per Hour**
 - Make-up air – 85% of exhaust air
 - Exhaust and make-up air shall be interlocked to ensure operation of both systems occurs simultaneously.
 - Fans are to be provided by tenant.
 - Dedicated floor waste and drains to be installed in abovementioned room with bucket trap
- Tenant to remove fish off-cut and waste on a regular basis. Prep areas to be cleaned regularly and testing process report to be provided to landlord at specified intervals.
- Tenant to provide waste management plan to Landlord for final review and approval.
- Tenant to provide a self closing door between the prep area and the selling area
- Sealed and final flooring type/covings to meet health department regulations and BCA separating requirement to wet zones to submitted to landlord for final approval by tenant.
- All works to be in accordance with council health and safety regulations.